

Pouilly Fume



DOMAINE BAILLY-REVERDY

VIGNERON À SANCERRE

Origin

Country	France
Wine Region	Pouilly Fume
Winery	Domaine Bailly-Reverdy

Technical Data

Grape Varieties	Sauvignon Blanc
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification

The grapes are hand-picked and sorted on a table in the vineyards, then transferred to the cellar with great care in order to preserve their integrity. The pneumatic pressing and cold settling lasting from 12 to 24 hours take place before the natural fermentation in thermoregulated tanks. This vinification method gives the wine its typicity and respects the terroir.

Ageing	In stainless steel tanks.
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Description

In Brief	This Pouilly Fume can be kept 3 to 6 years, depending on the vintage and the storage.
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Tasting notes

Pale yellow colour with silver highlights. On the nose: complex, opens up with notes of yellow fruits - apricot, peach, lime peel and orange blossom. The palate is marked by a fine tension and a mouth-watering appeal. A slight bitterness evoking the taste of citrus fruits (grapefruit) appears on the finish.

Food Pairing	Pairs well with a variety of foods, particularly seafood and other light dishes.
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Notes

